



CITY OF NATIONAL CITY

FATS, OILS, AND GREASE (FOG) CONTROL PROGRAM

BEST MANAGEMENT PRACTICES

No.	BMP Title	BMP Description	Implementation
These BMPs apply to all food service establishments (FSEs). BMP categories include Pretreatment, Source Control, and Training & Record-Keeping.			
Pretreatment			
1	Install grease control device(s).	All FSEs within the City shall have a grease control device installed in the private sanitary sewer system downstream of the kitchen or FOG-generating work area. Grease control device options include grease traps or interceptors.	This pretreatment prevents food-related FOG and solids from entering the sewer system and causing blockages and sanitary sewer overflows. Installation requirement is triggered for all new and remodeled facilities. Design and sizing standards are per 2010 California Plumbing Code, Chapter 10 standards, as adopted by Municipal Code Section 15.20.005.
2	Clean and maintain grease control devices.	FSEs with grease control devices are required to clean and maintain them as needed at least twice per year.	Maintenance and cleaning keeps the pretreatment device functional. In actuality, most grease control devices will need to be maintained much more frequently than twice annually. Total accumulation of grease and solids must be less than 25 percent by volume at any time.
Source Control			
3	Properly dispose of waste cooking grease/oil.	Waste cooking grease/oil and FOG from grease control device maintenance must be hauled away and properly disposed or recycled, not put into any drain.	Prevent direct disposal of FOG into the sanitary sewer and specify appropriate disposal. All FSEs shall have a designated labeled container for waste. Disposing grease to the sanitary sewer system or storm drain system is prohibited.
4	Store waste cooking grease/oil in a designated container.	Waste cooking grease/oil shall be stored in a designated labeled container.	Ensure proper disposal and prevent disposal of FOG into the sanitary sewer. Waste containers shall be kept indoors where facilities exist to maintain compliance with health, fire, and other applicable codes. Where indoor facilities are incompatible with such codes, waste containers shall be kept within a covered and/or contained area.
5	Maintain accessible grease spill response materials.	Absorbent materials designated for grease spill response shall be accessible to all employees.	Grease spills contribute a significant amount of FOG to floor drains if not cleaned up properly. Businesses shall have materials accessible to dispose of any grease spills.

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6	Properly dispose of food waste.	All food waste should be disposed of properly and not to the sanitary sewer.	Food waste frequently contains FOG and solids that can cause sewer line blockages. Train employees to properly dispose of food waste in the trash and not to the sanitary sewer.
7	Ensure drain screens are present and free of debris.	All floor and sink drains in food prep or service areas shall have screens that are cleaned regularly.	Drain screens prevent solids containing FOG from intentionally or unintentionally entering drains. Ensure drain screens are functional and emptied frequently.
8	Eliminate use of grease-emulsifying drain additives.	Food service establishments shall eliminate all use of grease-emulsifying drain additives within the private sewer.	Grease emulsifiers cause FOG to temporarily dissolve and move from the private sewer to the public sewer. The FOG then re-solidifies and contributes to FOG build-ups. Grease emulsifiers can also cause malfunction of grease control devices, which do not retain dissolved FOG. Drain additives that use natural enzymes are allowed, but must first be approved by the City of National City.
9	Practice dry wiping and food scraping techniques.	Perform dry wiping and food scraping to remove scraps and sauces from dishes before dishwashing.	Dry wiping and food scraping into the trash can before dishwashing prevents the majority of FOG materials from entering drains. All employees should be trained on dry wiping and food scraping techniques annually in order to minimize food disposal to the sewer system.
Training & Record-Keeping			
10	Provide employee BMP training.	Train employees in all fats, oils, and grease best management practices at least annually.	Best management practices shall be taught to employees to ensure they are implemented at all times. Training makes sure that employees understand BMPs and why they are implemented. Topics for training shall include dry wipe and food scraping techniques, proper waste oil disposal including spill prevention, proper food waste disposal, grease spill response.
11	Maintain records of grease control device cleaning and maintenance	Maintain and be able to provide records of grease control device (trap or interceptor) cleaning and maintenance.	The best way to ensure maintenance is occurring on an ongoing basis is to keep and up to date log of all GCD cleaning and maintenance. This log shall be provided to inspectors during fats, oils, and grease inspections. Maintenance shall be performed at a minimum of twice annually or at a frequency which keeps the GCD total accumulation of fats, oils, and grease below 25 percent by volume.

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12	Maintain records of waste hauling from waste oil container.	Maintain and be able to provide records of waste hauling from waste oil container.	The best way to ensure proper waste disposal is occurring is to keep an up to date log of all waste hauling completed. This log shall be provided to inspectors during fats, oils, and grease inspections.
13	Maintain records of sewer lateral maintenance	Maintain and be able to provide records of sewer lateral maintenance.	Sewer lateral maintenance is required at a minimum of once annually for preventative measures to ensure there is not a buildup of fats, oils, and grease. Businesses or property managers/owners shall perform the maintenance at minimum of once a year and keep an up to date log of all maintenance. This log shall be provided to inspectors during fats, oils, and grease inspections.
14	Maintain records of employee BMP training.	Maintain and be able to provide records of employee BMP training.	Employees are required to be trained on fats, oils, and grease best management practices at a minimum of once a year. This is the best way to ensure that BMPs are being implemented. Businesses shall keep a record of annual training with list of employees trained. This record shall be provided to inspectors during fats, oils, and grease inspections.
Additional Information			
Food grinders and disposal units		Food waste frequently contains FOG and solids that can cause sewer line blockages. Typically all FOG waste should be directed to the grease control device, however significant use of food grinders can exceed pretreatment capacity. There is no specific requirement for food grinders or disposal units at this time.	
Automatic dishwashers		Dishwasher frequently use hot water at temperatures exceeding 140 degrees Fahrenheit, which can emulsify FOG waste in smaller hydro mechanical grease interceptors (grease traps) if connected. This can lead to significant bypass of pretreatment. There is not specific requirement for automatic dishwashers at this time.	